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HANDBOOK  
for  
AREA MEAT MARKETING SUPERVISORS

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DUTIES OF AREA MEAT MARKETING SUPERVISOR

1. Conduct mass meetings and other educational activities at the request of the County War Meat Committees or others, giving background information and detailed explanations of Food Distribution Orders 26 and 27. A register of names and addresses of all in attendance at meetings must be made and transmitted to the State Meat Marketing Supervisor.
2. Handle complaints in accordance with directions enclosed.
3. Examine permits previously issued by County USDA War Boards in accordance with directions enclosed.
4. Approve new permits issued in accordance with requirements listed in "Procedure for Issuing New Butcher and Local Slaughterer Permits" enclosed and arranged for transmittal.
5. Screen all appeals in accordance with directions "Guide for Preparation of FDO-27 Appeals".
6. Keep State Meat Marketing Supervisors advised where he can be reached by phone, wire and letter at any time.
7. Transmit permits and appeals and records of meetings to State Meat Marketing Supervisors daily.
8. Transmit all records of interviews on complaints to State Meat Marketing Supervisors and Col. James H. Palmer, Regional Administrator, daily.

JUL 11 1944





## PRELIMINARY HANDLING OF COMPLAINTS CONCERNING VIOLATIONS 6/1/43

## OF FOOD DISTRIBUTION ORDERS 26 &amp; 27

Complaints may originate from citizens, competitors, State or County War Boards, or from a review of permits previously issued. On all complaints of alleged violations of Food Distribution Orders 26 or 27, the complainant (the person who makes the original complaint) should first be interviewed, and it should be ascertained from him what particular provisions of the Orders are being violated and by whom.

The Area Meat Marketing Supervisors may conduct preliminary investigations on their own initiative based on information which they receive; but in such cases the source of information, whether it be records or some individual (the true complainant), should be identified.

It should be determined from the complainant whether it is believed that violations were due to ignorance or were committed in spite of actual knowledge of the provisions of Food Distribution Order 26 and/or 27 on the part of the alleged violator.

If the complainant alleges that the violator is slaughtering without a permit, this fact should be confirmed by referring to County War Board file of permits issued. At such time, complete information should also be obtained from the County War Board relative to the quotas which have been applied for or established by the violator. If a permit has been issued the Area meat Marketing Supervisor should determine whether or not the alleged violator has signed a certification to the effect that he has adequate facilities for the conservation and preservation of all edible and principal inedible byproducts and whether he has also certified that his slaughter premises conform with our sanitation requirements. If local sanitary or health laws are in effect, any questionable slaughterer should be confidentially reported to the proper local officials and such actions should be reported to the Regional Administrator of FDA, attention Chief of Compliance Division.

If, after examination of the permit, it still appears that the alleged violator is, through ignorance, not complying with the Order, he should be interviewed for the purpose of serving notice on him of the provisions of the Order. A copy of the Order should be furnished him and a signed receipt obtained. (A copy of the receipt is attached - Form B-SR-WMP.) If the alleged violator refuses to sign a receipt, his refusal should be reported to the Chief, Compliance Division, FDA Regional Office, in order that he may be served with a copy of the order by registered mail.

A report (made on Form A-SR-WMP, a copy of which is attached) should be written in triplicate, the original sent to the Chief of the Compliance Division, Food Distribution Administration, 10th Floor Western Union Building, Atlanta, Georgia, one copy to the State USDA War Board, attention State Meat Supervisor and the other copy to the office of the County War Meat Committee.

Whenever interviews are conducted with permittees or persons who have had permits issued to them in the past, it is suggested that Form D-SR-WMP might be helpful in conducting such interviews.





PROCEDURE FOR ISSUING NEW BUTCHER AND LOCAL SLAUGHTERER PERMITS

A. Supporting Records Required

1. Applicant is required to furnish actual slaughter records for months, by classes of animals, for slaughtering operations after January 1, 1941, or for each month that he has actual records.
2. For months on which actual records are not available by classes of livestock, applicant must furnish an accurate estimate. This estimate must be supported by an affidavit stating specifically why no records are available and setting forth applicant's method of arriving at his estimate. (Use Form C-SR-WMP.)
3. Applicant must furnish statement that he has read and understands the requirements set forth in the statement form and his responsibility in meeting and conforming to these requirements. (Use Form D-SR-WMP and Form C-SR-WMP if records are not available.)
4. Applicant must furnish certificate from city, county or State Health Officer, or other regulatory authority, that applicant meets (if any regulations apply) the minimum sanitation requirements of one of those agencies.

B. Establishment of a Permanent Base Quota

1. Substantiated record of any month of 1941 must be used to establish a permanent quota for the corresponding month on permit.
2. Where it is plainly evident that any month in 1941 is abnormally low, the average of the corresponding months for 1940 and 1942 may be used, unless that average is higher than the average of all the months in 1941. The yearly quota must not be increased if this is done, but quotas may be transferred from other months to adjust the low month quota.
3. A permanent base quota cannot be issued on other than 1941 records or as set forth in the preceding paragraph (B-2). In absence of any records a permanent base quota may be issued on completion of affidavit.

C. Establishment of Temporary Base Quotas for Butchers and Local Slaughterers.

1. For any month in which slaughter was not performed in 1941 the amount slaughtered in the corresponding month of 1942 should be used, as base for temporary quota for that month unless that amount exceeds the average of the months in which he operated in 1941 in which case the temporary base quota shall not exceed the 1941 average by more than 50%.
2. Where slaughtering was begun after January 1, 1942 and prior to October 1, 1942, quota should be set up by months corresponding to the months in which slaughter was performed. For those months on which a quota cannot thus be established, the following methods should be used:

Determine the average slaughter by classes in those months in which slaughtering was done.

Set up temporary quotas for months in which no slaughtering was carried on, using the average in months that slaughter was carried on.

Adjust, as determined above, monthly quotas to meet seasonal variations in supply so long as the yearly quota will not be increased by so doing.

3. If slaughtering operations were begun after September 30, 1942, and prior to April 1, 1943 and if the applicant has an established quota under Meat Restriction Order 1, slaughter of those months during which slaughtering was performed may be used as a basis for each of the twelve months' temporary quotas. These monthly quotas may be adjusted to meet seasonal variations so long as the yearly quota will not be increased by so doing. These adjustments must be made before the temporary quota and permit is issued.
4. If slaughtering operations were begun after September 30, 1942 and prior to April 1, 1943, and if the slaughterer was not registered under MRO-1, the temporary base for each of the twelve months shall be only 50% of the average monthly slaughter of those months in which slaughtering was conducted. These temporary quotas may be adjusted to meet seasonal variations so long as the yearly quota will not be increased by so doing. These variations must be made before the temporary quota and permit is issued.

D. Determining Minimum Sanitary and Conservation Facilities.

One of the most effective methods of controlling black market operations and causing meats to flow through normal commercial channels is the vigorous enforcement of sanitary regulations and practices in slaughtering and handling of meats, the prevention of waste, and the conservation of byproducts.

Before a permit is issued, an investigation and report must be made of the applicant's slaughtering facilities by a qualified member of the County War Meat Committee, preferably a health officer. This is not necessary if a certificate from State or County Regulatory Agency is submitted by applicant. If the facilities do not meet with the provisions of "Minimum Sanitary Facilities" or "Adequate Facilities" as set forth below the applicant is not eligible for a permit.

"Minimum Sanitary Facilities" means that slaughtering must be carried on in a structure that:

- A. Is reasonably fly and rodent proof.
- B. Has ample light and ventilation.
- C. Has a concrete floor or other comparably sanitary floors with adequate drainage system.

- D. Is provided with clean water.
- E. Together with all equipment is in a clean and orderly condition.
- F. Is a reasonable distance from stables, barnyard, hoglot, refuse heap, privy, other source of fly breeding or contamination.

"Adequate Facilities" means that the applicant has:

- A. Equipment in good order for (1) the proper skinning and dressing of animals and (2) the rendering of fat or tallow.
- B. Storage and other equipment for retaining or preserving edible or inedible byproducts to insure against spoilage.



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ROUTING OF NEW PERMIT COPIESFive Copies Needed

I. SLAUGHTERERS: Prepare five copies. Submit to County War Meat Committee for approval.

II. COUNTY WAR MEAT COMMITTEE: Upon review and approval shall forward:

- 1 copy to applicant
- 1 copy to own files
- 3 copies to Area Meat Market Supervisor

III. AREA MEAT MARKET SUPERVISOR: Upon review and approval forward:

- 1 copy to own files
- 2 copies to State War Board, Attention:  
State Meat Market Supervisor

IV. STATE WAR BOARD: After satisfied that permits are in order shall forward:

- 1 copy to Regional Office FDA
- 1 copy to Regional Office OPA

Note: If County War Board is in doubt about any application, it should consult with Area Meat Market Supervisor before approving permit.





PROCEDURE FOR REVIEWING PERMITS

Because many permits have been issued without proper investigation of applicant's facilities or records of his previous operations, it is necessary that each and every permit previously issued now be reviewed for meeting the requirements of FDO-27.

The same general procedure shall be followed in reviewing permits that has been established for issuing new permits in "Procedure for Issuing New Butcher and Local Slaughterer Permits". In cases in which permits have been issued to applicants who do not meet the requirements of FDO-27, this should be called to the attention of the permittee with a view to obtaining compliance without formal action. Form D-SR-WMP may be used at this time to impress more forcefully on the permittee his responsibilities. If this preliminary step is unsuccessful, a report should be made on the case and promptly forwarded as set forth in instructions entitled "Preliminary Handling of Complaints Concerning Violations of Food Distribution Orders 26 and 27."





PREPARATION OF PETITIONS AND APPEALS

1. At the time a temporary base quota and permit is issued a petition for approval of a permanent base quota must be made to the Regional office of FDA. This must accompany the temporary permit. If the applicant feels that the temporary base quota issued will work an undue hardship on him he may appeal for an adjustment in his quota above the temporary quota issued.
2. The following will generally not be considered as a basis for an appeal under unreasonable and exceptional hardship:
  - A. Mere inability to obtain meats through usual channels on the part of a retailer or wholesaler.
  - B. Disturbed economic conditions resulting from the war.
  - C. Desire for additional profit through larger operations.
  - D. Inability to use facilities or employees at full capacity.
  - E. Difficulty of finding a market for livestock in vicinity.
  - F. Inability of ration book holders to obtain meats to fill ration coupons.
3. The above points will not generally be used as a basis for appeals for the following reasons: Adjusting quotas for reasons A and F will interfere with the operation of the OPA meat rationing program which is designed to take care of these situations. Disturbed economic conditions resulting from the war are affecting everyone and an adjustment in quota for one person would be a precedent for similar adjustment for all persons engaged in a similar business. Such quick quota adjustment would result in losing control of the entire meat supply. That profit should not be a basis for appeal is self-evident, especially if present profits are reasonable. Inability to use facilities and employees at full capacity is not a very good reason for quota adjustment because enabling an applicant for a new or revised quota to operate at full capacity would be to the detriment of those with a 1941 slaughtering history as well as at the expense of Federally-inspected plants which have for a considerable period been operating far below normal.
4. The above should not be construed as meaning that appeals using any of the above list of bases will not be given consideration by this office. In fact, where any of these conditions exist they should be included in the appeal for general information.
5. Appeals based upon abnormally low slaughtering history for 1941, if the abnormally low record was caused by illness, fire, flood, tornado, etc., may be considered.



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PREPARING AND REVIEWING APPEALS

The following "Guide for Preparation of FDO-27 Appeals", shall be used in determining if appeals are complete enough for submission to the Regional office of FDA for processing.

The appeals shall be accompanied by the recommendations of the County War Food Committees and the State War Board before transmittal to the Regional FDA office.

GUIDE FOR PREPARATION OF FDO-27 APPEALS

- A. The appeal signed by appellant must include statements on the following:
1. Appellant's 1941 quota by months for:  
(a) cattle (b) calves (c) sheep (d) hogs
  2. Amount appellant slaughtered in 1942 by months:  
(a) cattle (b) calves (c) sheep (d) hogs
  3. Quota requested by months for:  
(a) cattle (b) calves (c) sheep (d) hogs
  4. Appellant's sanitary conditions.
  5. Appellant's slaughtering facilities, including:  
(a) Equipment to save and utilize all offal.  
(b) Storage and refrigeration.  
(c) Other equipment for preserving edible and inedible offal.
  6. What, if any, remodeling will be required to take care of appellant's quota if appeal is granted.
  7. Form of inspection appellant has at present.
  8. Intention of appellant to apply for Federal meat inspection.
  9. Whether or not additional quota requested will be used to supply meat to a retail outlet in which appellant has a financial interest.
- B. Area Meat Market Supervisors should supply the following information:
1. Percentage of the area's meat requirements that is available at present.
  2. Percentage of livestock available in community for purpose of filling meat needs.
  3. Adequacy of existing quotas to supply meat for the area serviced by the appellant.
  4. Whether or not an increase in quota for the applicant would divert livestock supplies from other well-established channels.
  5. Number of War Ration Books No. 2 that have been issued in community serviced by the appellant.

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6. Standing of appellant in his community.
7. Whether or not appellant is living up to OPA and FDA regulations both in spirit and letter.
8. Status of OPA injunctions or restraining orders, if any, in effect against appellant at the time of appeal.
9. Activity of the appellant in supporting progressive moves for improvement in methods of feeding and breeding livestock in community.
10. All other pertinent facts peculiar to the appellant's situation.

Note: Appeals, as well as recommendations, by County War Boards and State War Boards should be submitted to Regional Office of FDA in triplicate.



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Meat is America's favorite food. As national income increases, demand for more and choicer meat increases. Soldiers and workers want meat -- good meat, and plenty of it. Meat sticks to the ribs, it's a rich source of proteins and many vitamins and minerals. It gives staying power, it builds muscle and bone, it satisfies a healthy appetite as nothing else will. America is a nation of meat-eaters.

This tremendous national appetite for meat has caused us to eat our way into a serious situation. As our national income has doubled and tripled in the last three years, the public demand for meat has climbed and is still climbing. In addition, the millions of boys in the armed forces require huge quantities of meat -- more than ordinary civilians if morale, stamina, and fighting trim are to be maintained. Then, too, in buying for our armed forces, we must allow a safe margin for losses through enemy action -- ship sinkings, capture, destruction on the battlefield, spoilage in some tropical port. We have undertaken to furnish fairly large supplies of meat to some of our less fortunate Allies -- mainly the British and the Russians.

It may come as a surprise to some to learn that our huge purchases for the Army and Navy, our shipments under Lend-Lease, have not caused the present meat shortage in this country. The fact is that American farmers and stockmen have increased their production of meat animals to record-breaking heights in the last three years. They have increased production enough to supply all our armed forces and to fill our Lend-Lease commitments and still leave the civilian population about as much meat as it had in the 1930's -- 124 pounds per person in 1943, compared with 122 pounds per person in the years 1935-1939.

What has caused the meat shortage?

The main reason is that we have been on a great meat-eating spree since 1939 when the national income began to soar. The 122 pounds per person we had in the late 30's is not enough meat for people earning two and three times as much as they made in those days. Soon after the war started such tremendous demand for meat had developed that price ceilings had to be invoked to keep the price from going sky-high as people bid against each other for inadequate supplies. When price was controlled rationing was inevitable, in order to spread supplies equitably. Otherwise, with prices low and incomes high, the first person in the marketplace or the one with the most money, took far more than his two-pound share a week and left little or nothing for the next man. Rationing should eventually solve our meat problem -- if it is thoroughly enforced, and if consumers, dealers, and producers do their part to make it work.

At the present time, however, rationing does not and can not solve our meat supply problems. For one thing, the armed forces and Lend-Lease must buy meat in huge quantities. Ordinary methods are not practicable for buying on such a gigantic scale. The Government must buy Federally-inspected meat in order to be sure of good quality and of getting what it pays for. Also, the Federally-inspected plants are usually the largest plants, better equipped to handle big orders. Buying by contract or in open market is quite unsatisfactory for such volumes, since the meat may not be available when it is wanted, and since there is no obligation on the part of the packer to furnish the Government if he prefers to continue supplying his own trade. The Government can pay no more than ceiling prices, so it cannot outbid civilian buyers. Some form of requisitioning is necessary in order to make sure that the military forces get the meat they need when they need it. This requisitioning had to be imposed on the Federally-inspected packers. It was imposed under Food Distribution Order No. 28, which required Federally-inspected plants to set-aside 80 percent of their cutter and canner grade beef, 40 percent of their other beef, 30 percent of their veal, 35 percent of their lamb and mutton, 45 percent of their pork. This set-aside meat was to be held for government order. (FDO 28 has since



been suspended and a new type of inventory control substituted in FDOrder 48. 6/1/43

Simultaneously with the issuance of the set-aside orders, it was necessary to take other actions to make sure that the Federally-inspected plants were able to kill enough meat animals to maintain the volume of business necessary to meet military demands. The meat business had become so attractive in the last 2 or 3 years with tremendous public demand for this food, that people all over the country had begun slaughtering and butchering and most of the smaller, local meat handlers had expanded their business considerably. By doing their own killing and dressing and selling to local markets where they found a ready outlet for all the meat they could handle they found it unnecessary to deal with the larger, more distant packers who had formerly been able to undersell them. This increase in local slaughter business had two effects: It tended to drive the price of livestock higher and higher (which made it less profitable to slaughter and to distribute the meat over wide territories -- thus creating a vicious circle which increased local slaughter still more as big packers pulled in their sales areas), and it diverted animals away from the big Federally-inspected plants and thus cut down on the kills from which the armed forces took their percentage set-asides.

The action that was taken to protect the flow of meat animals to the armed forces through Federally-inspected plants was embodied in Food Distribution Order 27. This order makes it necessary for all slaughterers of livestock -- farmer, butcher, and local slaughterer -- to obtain permits from the Government in order to continue in operation. In obtaining permits, applicants are required to show how much meat they killed in various months or quarters of 1941, and they are given quotas limiting them to killing fixed percentages of their 1941 kill. This order was intended to bring local slaughter under tight control, limit it to 1941 levels and thus make more animals available to the big slaughterers, tending to hold the price of livestock in line with meat price ceilings, and eliminate black market operations. The big slaughterers are also held to 1941 levels of slaughter for civilian trade.

In order not to force too drastic a reduction in local meat slaughter, particularly in areas where population had increased, provision was made for issuance of temporary quotas and increases in quotas where circumstances seemed to justify. This meant that actually, the issuance of slaughter quotas did not hold total meat killing for civilian trade to a flat percentage of 1941. Temporary quotas and quota increases were issued on a rather large scale, thus permitting far more local slaughter to take place than was intended under the order. Then too, many of those applying for permits to slaughter did not have records of their 1941 kill, and had to estimate. Needless to say, they allowed themselves a liberal margin for error, which tended still further to increase slaughter quotas -- particularly on beef. Thus, the intended effect of FDOrder 27 was not fully accomplished. Local slaughter continued on a huge scale. Federally-inspected plants were unable to get animals at satisfactory prices and their slaughtering fell off, and the price of livestock continued high.

In January and February of 1943, slaughter at Federally-inspected plants fell off 9 percent from the same months in 1942 -- and continued to decline. In those two months alone, the amount of meat passing through these plants was 80 million pounds less than the year before. Army meat supplies were being imperilled. Drastic action was necessary. So orders were issued revoking temporary slaughter quotas and temporary increases in quotas on beef. Meanwhile, the War Food Administration began the tremendous job of sifting through every application for a permit to slaughter and granting permits that were fair, equitable, and based on the needs for meat in the area the plant supplies. When this sifting process is completed, it is expected that the slaughter of meat will be evenly distributed, that Federally-inspected plants will be able to maintain their kill at 1942 levels at least, and that the armed forces will get the meat they need, when they need it.



The Food Distribution Administration is responsible for planning the distribution of the Nation's food supplies so as best to meet the requirements of our armed forces, our civilian population, and our fighting Allies. It was set up December 5, 1942, under the provisions of Executive Order 9280, as part of the reorganization of the Department of Agriculture to facilitate the operation of the country's wartime food program.

In carrying out its responsibilities, the Food Distribution Administration makes recommendations for action by the War Food Administration (the over-all food agency of which FDA is a part) on wartime food problems such as the following:

1. Allocation of available food supplies among the three major groups -- the armed forces, civilian population, and our Allies.
2. Development of nutritional standards to assist in the formulation of recommendations for the efficient allocation of available food supplies.
3. Development of programs for conservation of food supplies by producers, food industries, and consumers.
4. Planning purchases of foodstuffs and other agricultural products to meet the wartime needs of the military services and other Government agencies of our territories and our United Nation Allies.
5. Development of programs designed to bring about economies in the distribution of farm and food products before and after processing.
6. Rationing of various foods to assure equitable distribution of the limited supplies available. Such recommendations are made through the War Food Administration to the Office of Price Administration, which puts necessary rationing programs into effect.
7. Programs to allocate raw food materials to processors to get the most efficient production and distribution of processed food.
8. Programs designed to procure necessary new or used material needed for food processing to insure adequate processing facilities. Recommendations under these programs are made through the War Food Administration to the War Production Board, which assigns priorities for necessary materials and equipment.
9. Determination of what food products are most urgently needed. Recommendations on this subject are made to the War Food Administration so that preference may be given necessary commodities in planning farm production.

In the effort to bring about a fair and equitable distribution of our available food supplies to meet wartime demands, a series of Food Distribution Orders has been instituted.

These orders, administered by the Food Distribution Administration, have various purposes, as outlined above. Some are directed at bringing about economies in the processing and distribution of food to help prevent increased consumer costs and to conserve manpower, transportation, and processing facilities. Others specifically allocate certain foods among civilians and for direct war requirements. Some have the purpose of holding back from regular commercial channels a portion of available supplies to make sure that military requirements can be fully met. Still others allocate foods in short supply so they will go as far as possible and will not disappear too fast in the face of greatly expanded consumer buying. Many of the orders combine several of these purposes.

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In addition, the Food Distribution Administration has a number of other responsibilities formerly conducted by the Agricultural Marketing Administration, the Food Division and other units of the War Production Board, the Sugar Agency of the Agricultural Conservation and Adjustment Administration, and those units of the Bureau of Animal Industry concerned primarily with inspection and regulatory work. The functions and personnel of these agencies have been absorbed by FDA.

Other work of the FDA includes standarization, inspection, and grading of farm products, the Nation-wide market news service and regulation of various phases of the marketing of farm products. All these functions owe their existence to everyday needs of farm marketing -- needs that continue and keep pace with demands of war.

The FDA administers a large number of market service and regulatory statutes. Among them are the Commodity Exchange Act under which the principal commodity exchanges of the country are supervised; the Meat Inspection Act which prevents the interstate shipment of meats which are unfit for human food; the Perishable Agricultural Commodities Act which suppresses unfair and fraudulent practices in the marketing of fresh fruits and vegetables; the Sugar Act which regulates sugar marketings in interstate and foreign commerce by the imposition of quotas; the Produce Agency Act, the Packers and Stockyards Act, the Standard Containers Acts, the Insecticide Act, the Agricultural Marketing Agreements Act, and others -- 24 in all.

One of the more important activities of FDA which are a direct outgrowth of the war, is the purchase of food and other products for Lend-Lease shipment to our fighting Allies, which was begun in the spring of 1941. Under this program food and other agricultural products have been sent abroad to aid those nations fighting the Axis, particularly Britain and Russia. The quantities sent have been tremendous, but have amounted to only a small percentage of total American farm production. Up to February 1, 1943, over 9.5 billion pounds of agricultural commodities were delivered for shipment under this program. But during the entire year of 1942, these deliveries amounted to only about 6 percent of total U.S. farm production.

In recent months, FDA purchases have averaged more than \$5,000,000 daily. Most of these purchases have been for our Allies, but some of the food has gone to feed our people in Hawaii, Puerto Rico, the Virgin Islands, and to other natives of the Caribbean area. Some has gone to the Red Cross for prisoners of war and refugees. Increasingly large amounts are expected to be purchased for the Office of Foreign Relief and Rehabilitation -- for the feeding of the civil population of countries formerly occupied by the Axis.

In carrying out these wartime responsibilities, the FDA has centered a major part of its line work in nine commodity branches -- Cotton and Fiber, Dairy and Poultry, Fats and Oils, Fruit and Vegetable, Grain Products, Livestock and Meat, Special Commodities, Sugar, and Tobacco.

Each of these branches initiates and carries out programs dealing with wartime food problems for the commodities under its jurisdiction. This includes regulatory work, distribution economies, purchases and price support, and administration of Food Distribution Orders. These branches study anticipated demand and cooperate with other FDA and departmental agencies to obtain needed production on the farm. They develop and administer programs for production of food in processed form and cooperate in administration of distribution programs, including allocation, reservation, limitation, and conservation orders, and they recommend rationing plans. In addition, they cooperate with industry in improvement of processing, packaging and distribution, recommend allocation of materials needed for processing plants, initiate and execute procurement programs, diversion programs, marketing agreements, and conduct marketing investigations,

## APPENDIX





FORM A - SR-WMP

REPORT OF COMPLAINT ON BUTCHERS AND SLAUGHTERERS

Date: \_\_\_\_\_

Name of Slaughterer: \_\_\_\_\_

Address: \_\_\_\_\_ County: \_\_\_\_\_

State: \_\_\_\_\_ Permit No. \_\_\_\_\_

A. Name of Person Making Complaint: \_\_\_\_\_

Address: \_\_\_\_\_ Business: \_\_\_\_\_

B. Basis of Permit:

1. What is slaughterer's quota by classes of animals for:

a. Current month? \_\_\_\_\_

b. Previous month? \_\_\_\_\_

2. How much meat by classes of animals did he slaughter?

a. Current month? \_\_\_\_\_

b. Previous month? \_\_\_\_\_

3. Can this slaughterer support the issuance of his permit in accordance with "Minimum Requirements for Issuance of New Permits to Butchers and Local Slaughterers by County War Meat Committees?" \_\_\_\_\_

4. Is the slaughterer's claim substantiated by records? (If not, obtain affidavit on Form C-SR-WMP.)

5. What type of records used for substantiation by slaughterer?

C. 1. Are there State, county, or municipal laws covering the subject's sanitary conditions? \_\_\_\_\_

2. If so, have the premises been inspected? Have they been approved? (If disapproved furnish copy of inspection report and detailed reasons for disapproval.)

3. Does this slaughterer have the following equipment for conserving by-products?

a. Equipment in good order for (1) the proper skinning and dressing of animals? \_\_\_\_\_ (2) the rendering of fats and tallows? \_\_\_\_\_

b. Storage and other equipment for retaining or preserving edible or inedible by-products to insure against spoilage? \_\_\_\_\_

D. Conditions of slaughter facilities: (To be answered only if the answer to C-1 is NO.)

1. Are they reasonably fly and rodent proof? \_\_\_\_\_

2. Do they have ample light and ventilation? \_\_\_\_\_

3. Does structure have a concrete or comparable sanitary floor? \_\_\_\_\_

4. Is there an adequate drainage system? \_\_\_\_\_

5. Are facilities provided with clean water? \_\_\_\_\_

6. Are facilities together with all equipment, in a clean and orderly condition? \_\_\_\_\_

7. What distance is slaughter structure from?

a. Stables? \_\_\_\_\_ d. Refuse heap? \_\_\_\_\_

b. Barnyard? \_\_\_\_\_ e. Privy? \_\_\_\_\_

c. Hog lot? \_\_\_\_\_ f. Other source of fly-breeding or contamination? \_\_\_\_\_

E. 1. Does the County War Meat Committee think the permit should be suspended? \_\_\_\_\_ If so, why? \_\_\_\_\_

2. General remarks:

\_\_\_\_\_  
Area War Meat Marketing Supervisor

FORM B - SR-WMP

RECEIPT ACKNOWLEDGING COPY OF ORDER

\_\_\_\_\_  
(Place)

\_\_\_\_\_  
(Date)

I, \_\_\_\_\_, acknowledge receipt of a copy of  
Food Distribution Order No. \_\_\_\_\_, which was today furnished me  
by \_\_\_\_\_ of the Food Distribution  
Administration. I also acknowledge that I have been instructed on and  
I now understand all provisions of this Order.

\_\_\_\_\_  
(Signature)

\_\_\_\_\_  
(Address)

\_\_\_\_\_  
(Area Meat Marketing Supervisor)





Date: \_\_\_\_\_

I, \_\_\_\_\_, make the following statement freely and voluntarily to the Food Distribution Administration, United States Department of Agriculture, subject to the provisions set out in section 1410.4 (k), Food Distribution Order No. 27 as amended, knowing that any false statement which I make will subject me to the penalties prescribed by law, including the prohibition of my receiving or making further deliveries of any material subject to allocation, revocation or suspension of my permit, or possible prosecution prescribed by law.

I certify that I have no sales slips, livestock auction records, weight slips, canceled checks, or any other records which will disclose the amount of livestock slaughtered by me during 1941 and 1942 or any month thereof, because

In absence of such records, I declare that the following estimates represent my slaughter during 1941

(List declaration of slaughter for 1941 for whichever type of permit is to be issued. Butcher should list number of animals or pounds live weight.)

BUTCHER					LOCAL SLAUGHTERER				
Month	Cattle	Calves	Hogs	Lambs	Weight	Cattle	Calves	Lambs	Hogs
	Number	Number	Number	Number	Pounds	(Lbs. Dressed Weight)	(Live Wt.)		
Jan.	:	:	:	:	:	:	:	:	:
Feb.	:	:	:	:	:	:	:	:	:
March	:	:	:	:	:	:	:	:	:
April	:	:	:	:	:	:	:	:	:
May	:	:	:	:	:	:	:	:	:
June	:	:	:	:	:	:	:	:	:
July	:	:	:	:	:	:	:	:	:
Aug.	:	:	:	:	:	:	:	:	:
Sept.	:	:	:	:	:	:	:	:	:
Oct.	:	:	:	:	:	:	:	:	:
Nov.	:	:	:	:	:	:	:	:	:
Dec.	:	:	:	:	:	:	:	:	:

I certify that I will comply with any existing sanitary requirements specified by the (Federal) (State) (county) or (city) inspection laws, and, in the absence of such laws, I will comply with the minimum sanitary requirements specified in Food Distribution Order No. 27 as amended. I understand these minimum sanitary requirements to be as follows:

"A structure that is reasonably fly and rodent proof with ample light and ventilation, which has concrete or comparably sanitary floors with adequate drainage system, and is provided with clean water, and which, together with all equipment, is in a clean and orderly condition. Such structure must be a reasonable distance from stables, barnyard, hoglot, refuse heap, privy, or other source of fly breeding or contamination."

I further certify that I will provide and maintain adequate facilities for the conservation and preservation of all edible and the principal inedible by-products obtained as a result of my slaughter. I understand that such adequate facilities mean equipment in good order for the proper skinning and dressing of animals and rendering of fat or tallow and storage and other equipment for retaining or preserving edible or inedible by-products to insure against spoiling.

I understand that if a Butcher's Permit is issued to me, I am forbidden to slaughter in any month more than I declared to have slaughtered in the corresponding month in 1941; and if I am issued a Local Slaughterer Permit, I am forbidden to slaughter more than the percentage allotted for any given month of the amount which I slaughtered in the corresponding month in 1941.

I also understand that each accessible wholesale cut of meat, whether in the entire carcass or detached therefrom, when delivered by me shall be marked in a plain and conspicuous manner one or more times with the letter "P" followed by the permit number assigned to me.

I further certify that I will maintain accurate records by months of livestock slaughtered and that such records will be available for inspection by authorized agents of the Government at all reasonable times.

I further understand that if I wilfully violate any of the provisions of the Food Distribution Administration's orders concerning the purchase, slaughter or distribution of meat, my permit may be revoked and I may be liable for prosecution under paragraph 5, section 301 of Title III of the Second War Powers Act and under any and all other applicable laws, and for any false statement contained herein I may be liable for criminal action under Title 18, U.S.C. Section 80.

I have read the above statement and have been given an opportunity to make any and all changes necessary.

I certify that the above information is true and correct.

Title 18 U.S.C. § 80 provides in part as follows:

"... Whoever shall knowingly and wilfully falsify... a material fact, or make or cause to be made any false or fraudulent statements or representations ... knowing the same to contain any fraudulent or fictitious statement or entry in any matter within the jurisdiction of any department or agency of the United States .. shall be fined not more than \$10,000 or imprisoned not more than ten years or both."

\_\_\_\_\_  
(Signature)

Witness: \_\_\_\_\_



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD DISTRIBUTION ADMINISTRATION  
Western Union Building  
Atlanta, Georgia

INFORMATION SUPPORTING SLAUGHTER PERMIT

(One copy of this form is to be completed by the person who signed the permit application. All questions are to be answered in ink or indelible pencil. Certificate is to be signed and witnessed, and form mailed to above address immediately.)

IN CONNECTION WITH THE SLAUGHTER PERMIT WHICH YOU HAVE RECEIVED, DO YOU UNDERSTAND;

1. That you have certified, in the permit, that you will "provide and maintain sanitary facilities as defined," and that the definition of minimum sanitary facilities in Food Distribution Order #27 is as given below? \_\_\_\_\_

"A structure that is reasonable fly and rodent proof with ample light and ventilation, which has concrete or comparably sanitary floors with adequate drainage system, and is provided with clean water, and which, together with all equipment, is in a clean and orderly condition. Such structure must be a reasonable distance from stables, barnyard, hoglot, refuse heap, privy, or other source of fly breeding or contamination."

2. That you have certified that you will "provide and maintain adequate facilities as defined," and that the definition of adequate facilities is as given below? ..... \_\_\_\_\_

"Equipment in good order for the proper skinning and dressing of animals and rendering of fat and tallow and storage and other equipment for retaining or preserving edible or inedible by-products to insure against spoilage."

3. That if you have a Butcher Permit you are forbidden to slaughter in any month more than you slaughtered in the corresponding month in 1941; and, if you have a Local Slaughterer Permit you are forbidden to slaughter more than the percentage allotted for any given month of the amount which you slaughtered in the corresponding month in 1941? ..... \_\_\_\_\_

4. That your slaughter declaration must show the actual number or weight of animals which you owned live, and either slaughtered or had slaughtered for you during 1941, and that meat which you purchased dressed should not be included? ..... \_\_\_\_\_

5. That each accessible wholesale cut of meat, whether in the entire carcass or detached therefrom, when delivered by you, shall be marked in a plain and conspicuous manner one or more times with the letter "P" followed by the permit number assigned to you when you received your permit? \_\_\_\_\_

6. That you are required to keep accurate records by months of livestock slaughtered, as specified on your permit, and that these records shall be available for inspection by properly authorized agents of the Government at all reasonable times? ..... \_\_\_\_\_

7. That if any of the regulations mentioned above, or others contained in Food Distribution Order #27 which affect you, cause you undue hardship or loss, you can petition for relief to the Director of FDA? \_\_\_\_\_
8. That if you wilfully violate any of the provisions of the Food Distribution Administration's orders regarding the purchase, slaughter, or distribution of meat, your permit may be revoked, and that you will be liable for criminal action under Title 18, U.S.C., Section 80, quoted below and any and all other applicable laws?..... \_\_\_\_\_

Title 18 U.S.C., Section 80 Provides in part as follows:

" . . . Whoever shall knowingly and wilfully falsify ... a material fact, or make or cause to be made any false or fraudulent statements or representations, . . . knowing the same to contain any fraudulent or fictitious statement or entry in any matter within the jurisdiction of any department or agency of the United States . . . shall be fined not more than \$10,000 or imprisoned not more than ten years or both."

\* \* \* \* \*

CERTIFICATE

I certify that I have read the above eight items and have answered them in my own handwriting, that I have carefully read Food Distribution Order #27 as amended, that I believe I understand the provisions of said Order except as noted below, and that I will, to the best of my ability adhere to all of the provisions of said Order.

NAME OF BUTCHER OR LOCAL SLAUGHTERER \_\_\_\_\_

SIGNATURE OF OWNER OR AGENT \_\_\_\_\_ TITLE \_\_\_\_\_

WITNESS: \_\_\_\_\_

Please note below any questions you may have regarding the regulations controlling meat.